



WINE & VILLA WEEK



7 DAYS,
6 NIGHTS

BURGUNDY

10-12 GUESTS

LUXURY WINE AND CULINARY HOLIDAY

FROM BURGUNDY WITH LOVE

The newly renovated luxury farmhouse is dedicated to the culinary traditions and the beauty of Burgundy. There are six luxurious en-suite rooms set around a courtyard within a walled-in park. The chateau offers modern comfort and quiet sophistication in a setting from another era.

The Dining Hall is a magnificent room laid with an original 18th century wine press. There is an open fire, flag-stone floor, massive oak beams, a lounge area and bar, and a monumental staircase that floats through the space above.

The Salon has parquet floors and an oak-beamed ceiling. An open fire with the original fire-back dating from 1716 is the focal point of the room, and a restored Pleyel baby grand is the center of attention.

The semi-professional kitchen is in the center of household activity. Sliding doors allow the kitchen to be versatile, open or closed. Three ovens, eight burners on two tops, three refrigerators, two work islands and lots of storage make this an ideal work space for those interested in the culinary pleasures of Burgundy.

The heated pool sits below the main terrace with a magnificent view across the park and down through the valley. There are four furnished terraces around the main manor house, so there is sun or shade at any time of day.

The walled in park below the manor house is an arboretum set in five acres. There are specimen trees dating back through the history of the property. The majestic cedar tree dominates the lower park; and is visible from miles around. Local lore is that it dates to 1802, planted to commemorate the crowning of Napoleon.

Professional laundry facilities | Air-conditioned bedrooms | Daily housekeeping included



LUXURY WINE AND VILLA WEEK

SAMPLE ITINERARY



Sunday

Afternoon arrival at the Chateau. Presentation of the week with an informal wine tasting before the first private chef dinner in the lovely dining room.

Monday

We start our exploration of this ancient corner of Burgundy with a visit to the lively morning market in the 14th century market hall in neighboring Nolay. We'll then stop by the Chateau in Rochepot, a strategic stronghold of the Dukes of Burgundy, for an overview of this influential dynasty. Later we'll make our way up high into the ancient village of Saint Romain with views across the region's vineyards, and a visit to a traditional wine barrel maker. Transfer back to the chateau for a buffet lunch. In the afternoon we'll make our first trip into Beaune, the wine capital of Burgundy and an architectural gem, for a walking tour of the medieval quarters and a visit to the world-famous 15th century Hospices. Dinner out in Beaune.

Tuesday

Burgundy is one of France's most prestigious wine regions. The world-famous Côte d'Or ("Golden Slopes") is home to illustrious Grand Cru's such as Romanée Conti, Chambertin, and Montrachet. We spend today on the Route des Grands Crus, exploring the Burgundy wine region, its villages and landmarks. From Nuits-St. Georges and the impressive Clos de Vougeot, through grand cru vineyards stretching from Vosne-Romanee to Gevrey-Chambertin, we'll peak around corners to find some hidden surprises. Wine tastings in the morning with lunch on own in Gevrey-Chambertin. Then home via the scenic route for a cooking demo and dinner with the chef at the Chateau.

Wednesday

Explore the Côte de Beaune today, home to the greatest Grand Cru white wine vineyards like the legendary Montrachet, as well as the famous appellations of Meursault, Puligny-Montrachet and Volnay. The Côte de Beaune is best known for its great white wines made from 100% Chardonnay grapes, perfectly suited to the limestone soils. The reds are generally more feminine and lighter bodied than in the Côte de Nuits with softer tannins. Following a private wine tasting in the morning, lunch is one of our personal favorites: Michelin 1* Le Montrachet in Puligny. Back to the Chateau in the afternoon. Dinner prepared by the chef in the Chateau.

Thursday

Return to Beaune this morning for the one thing we could not do there on Monday morning. Shopping! But because this is the wine capital of Burgundy, there is a wine-tasting option, of course. Free time in Beaune for lunch on own. Traditionally we leave Thursday afternoon open for unscheduled activities. There are many options close by the property, and we can discuss these with the group beforehand. We have the flexibility of two guides and two minibuses, allowing your party to split if requested. Dinner in one of our chosen nearby restaurants.

Friday

Off to the Morvan, and the market town of Autun. And it's quite a market, situated at the base of one of the great treasures of Romanesque art, the cathedral of St. Lazare. But who needs Romanesque when you can have real Roman? Autun was a major Roman city (1st C AD Augustodunum, after Augustus), and today boasts extant arched city gates, an eerie temple and the largest amphitheater in Gaul. Lunch is on own in town. Then we'll drive home through the Morvan to take in as much as the afternoon allows. OR If you prefer, more special wine tastings in the morning, followed by lunch on own and free time in Dijon. Tonight, we celebrate a week well lived with dinner in the Chateau prepared by the chef, and paired with special wines.

Saturday

Departure after breakfast. Continue your journeys with fond memories of Burgundy and its entire splendor.

YOUR LUXURY WINE & VILLA WEEK INCLUDES



- A customized itinerary featuring the best estate and touring elements tailored to your preferences
- The services of an English-speaking wine expert guide and an English-speaking chef throughout the tour
 - 2 Deluxe Minibuses to transport the group
 - 6 nights private villa rental in the heart of the Burgundy countryside
 - 6 Gourmet dinners with wine (4 on the property, 2 at selected restaurants), 2 lunches and 6 breakfasts
 - Daily maid service
 - Admission and guided tour at the Clos de Vougeot
 - All VIP tours and tastings at the best estates of these regions
 - A full packet of information on the region and wine tasting, All local taxes

Price based on 10-12 guests, double occupancy: US\$5990.00 per person

For 8 guests, please inquire.

Not included: any personal expenses, gratuities, or any services not specifically mentioned above as included in the price of your tour.

A 30% deposit is required to secure the wine and villa week. The villa books up quickly; please advise of your date preferences as soon as possible for availability.

Your Hosts: Dennis and Ellie left the US in 1983 with the naïve idea of apprenticing themselves to the great chefs of Europe...and simply never went home.

Ellie is a gifted chef, with a style and touch that makes finesse look easy. Her passion for 'clean' tastes translates as easily into French 'haute cuisine'. And having lived more than 30 years in Burgundy, she has made this region's cuisine her own.

Dennis is a registered wine merchant, shipping small-production, estate-bottled Burgundy wines to private clients and collectors in the US. He is a professional wine taster and writes regularly and avidly on the subject. He is also a specialist 'gastronomic' tour guide, with experience throughout Europe.

Together, Ellie and Dennis owned and operated the luxury hotel-barge 'Le Papillon' for a decade in the 90s. The popularity of 'Papillon-style' holidays and their ever-growing reputations led them to expand the Papillon repertoire to 'land-based' holidays, and from 1993 until 2014 they took 'Papillon Select Tours' to villas in regions where food and wine are a priority.

But Burgundy is home, it's in their blood. And now they are bringing 30 years' experience to the Chateau located in the heart of Burgundy.

To reserve this program: contact us at info@wine-tours-france.com

Tel.: 1-877-261-1500 or 410-745-5406 (outside the USA)

We look forward to meeting you!

YOUR LUXURY VILLA



Accommodation and facilities for this holiday chateau near Chagny

Property Type: Chateau / country house/Floor Area: 5000 sq. ft.

Check-in: 16:00 | Check-out: 11:00

- Max. occupancy: 12
- No Pets | Nonsmoking only
- 1000-euro refundable security deposit on arrival

General:

- Air Conditioning, Fireplace, Hair Dryer, Heating, Internet, Linens Provided, Towels Provided, Washer and dryer

Kitchen:

- Coffee Maker, Dishes & Utensils, Dishwasher, Kitchen, Microwave Oven, Refrigerator, Toaster
 - Dining Area: seating for 14 people
 - There are 2 downstairs powder rooms

Bedrooms: 6 Bedrooms, Sleeps 12 | All rooms are en-suite with Italian-style showers.

Bedroom 4 - 1 Extra Lg. Double Bed , en suite bath and air conditioning

Bedroom 3 - 1 Extra Lg. Double Bed , en suite bath and air conditioning

Bedroom 2 - 1 Extra Lg. Double Bed , en suite bath and air conditioning

Bedroom 1 - 1 Extra Lg. Double Bed , en suite bath and air conditioning

Bedroom 5 - 1 Extra Lg. Double Bed , en suite bath and air conditioning

Bedroom 6 - 1 Extra Lg. Double Bed , en suite bath and air conditioning

- There are 4 en-suite bedrooms in the main manor and 2 en-suite rooms in the guest house across the courtyard. All bedrooms are air-conditioned and have hard-wire computer connections in addition to wi-fi

Entertainment:

- Books, Music Library, Satellite / Cable, Stereo, Television

Outside:

- Terrace, Garden, Barbecue, Private Heated Pool

Wheelchair accessible



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